Have you ever wondered why mozzarella bubbling and stretching between pizza slices is so different from the earthy flavors of blue-veined gorgonzola? The diversity of cheeses we love are created by encouraging and manipulating the growth of specific microbes. The American Society for Microbiology is excited to explore and celebrate the roles microbes play in the production of a variety of cheeses - from milk-gathering to cheese aging.

**Guest speakers include:**

**Dr. Rachel Dutton**  
*Harvard University*

**Mateo Kehler**  
*Jasper Hill Farms*